

What is claimed is:

- sub A15
1. A ready-to-use dough article, comprising:
a substantially gas-impermeable container;
5 a dough having a cellular network disposed within the container,
comprising:
flour, a fat and water wherein the water activity is less than about
0.85; and
an inert gas disposed within the container and within the cellular network of
10 the dough containing less than 4% residual oxygen wherein the
dough is substantially free of an active leavening agent.
2. The dough article of claim 1 wherein the dough is substantially free of a CO₂
gas producing leavening agent.
- 15 3. The dough article of claim 1 wherein the dough comprises an encapsulated
leavening ingredient.
4. The dough article of claim 1 wherein the dough further comprises a polyol.
- 20 5. The dough article of claim 1 wherein the inert gas is nitrous oxide or
nitrogen or carbon dioxide or mixtures of these gases.
6. The dough article of claim 1 wherein the inert gas is a mixture of carbon
25 dioxide and nitrous oxide.
7. The dough article of claim 1 wherein the dough is substantially free of sugar.
8. The dough article of claim 1 wherein the gas-impermeable container
30 comprises a pouch.
9. The dough articles of claim 1 wherein the gas-impermeable container
comprises a baking pan.
- 35 10. The dough article of claim 1 wherein the dough comprises a cellular
network.

Sub A2

11. The dough article of claim 1 wherein the dough is a biscuit dough.

12. The dough article of claim 1 wherein the dough is a roll dough.

5 13. The dough article of claim 1 wherein the dough is a scone dough.

Sub B2

14. The dough article of claim 1 wherein the fat does not exceed about 25% of the dough by weight.

10 15. The dough article of claim 1 wherein the density of the dough ranges from 0.7 to 1.1 g/cc.

15 16. A method for making a ready-to-use dough article, comprising:
preparing a dry blend comprising flour;
preparing a wet blend comprising water and fat;
mixing the wet blend and dry blend to form a dough that has a water
injecting an inert gas into the dough to form a dough that comprises a
cellular structure.

20 17. The method of claim 16 and further comprising mixing the dough concurrently with injecting the inert gas.

25 18. The method of claim 16 and further comprising adding an encapsulated leavening agent to the dough.

19. The method of claim 18 wherein the encapsulated leavening agent is added to the dry blend.

30 20. The method of claim 18 wherein the wet blend and dry blend are combined under anaerobic conditions.

21. The method of claim 16 and further comprising adding the dough to a gas-impermeable container after injecting with the inert gas.

35 22. The method of claim 21 wherein the dough is added to the container at room temperature.

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23. The method of claim 21 and further comprising sealing the container so as to form a headspace that has an oxygen concentration that is not more than 4% by volume.

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24. The method of claim 22 wherein the sealed container is substantially free of pressurization.

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25. The method of claim 21 and further comprising baking the dough in the container.

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26. A method for expanding a dough, comprising:
preparing a high density dough; and
admixing an inert gas into the high density dough to make a low density dough with an expanded, cellular structure.

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27. A ready-to-use dough article, comprising:
A substantially gas-impermeable container;
A dough disposed within the container, comprising:
Flour, a fat, water wherein the water activity is less than about 0.85 and an encapsulated leavening ingredient; and
An inert gas disposed within the container containing less than about 4% residual oxygen.

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28. The dough article of claim 27 wherein the inert gas is nitrous oxide or nitrogen or carbon dioxide or mixtures of these gases.

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29. A ready-to-use dough article, comprising:
A substantially gas-impermeable container;
A dough having a cellular network disposed within the container, comprising:
Flour, a fat, water wherein the water activity is less than about 0.85, and an encapsulated leavening agent; and
An inert gas disposed within the container containing less than 4% residual
35 oxygen.

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30. ~~The dough article of claim 29 wherein the dough is pizza dough, biscuit dough or English muffins.~~

add A4>

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